

Cooling Technology

Must Cooler MK

This newly developed must cooler enables the achievement of an efficient and flexible cooling system configuration in autumn. Well water, tap water or process water from a cold water kit can be used as cooling sources. The must cooler is ideal for the rapid cooling of must after pressing, or recooling red must.

Features:

- Very high cooling effectiveness
- Adapts perfectly to spatial conditions in a winery
- Combines 2 functions: product conveyance and product cooling
- Simple to handle and clean
- Easy to transport and ideal for compact storage
- Very cost-effective in comparison to plate and tube bundle heat exchangers
- Also suitable for heating deverages
- Must inlet connection: NW65 Mt
- Must outlet connection: NW65 Vt
- Cooling water inlet connection: 3/4" IT
- Cooling water outlet connection: 3/4" ET

Internal corrugated tube:

- Stainless steel (1.4404), AISI316L, polished surface
- Max. operating pressure 4 bar, also suitable for tank and wine press vat cooling

Fittings:

- Stainless steel (1.4301), electropolished surface

External beverage hose:

- PVC beverage hose NW65 with spiral
- Food-safe for conveying beverages

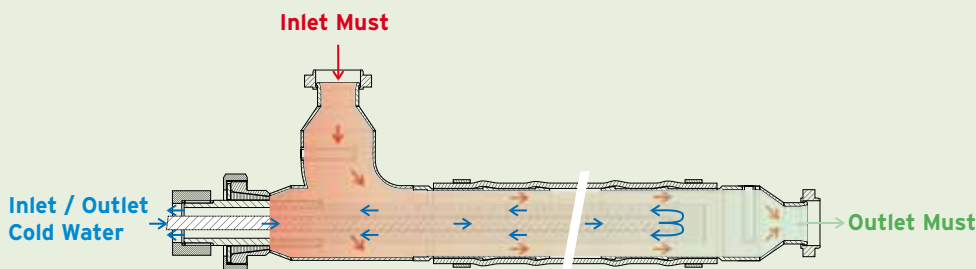
Accessories:

- Adapters (translations) to 32Mz, 38Pf, WKN, NW40 40 mâcon and 50 mâcon (on request)

Designation	Material	Order no.	Unit price/€
MK8000-NW65	see above	302.0400	

Table of exemplary performance data

Must			Water		Output
Flow [l/h]	Inlet temperature [°C]	Outlet temperature [°C]	Flow [l/h]	Inlet temperature [°C]	[kW]
3000	45	30	2,000	13	47
2,000	37	25	3,800	11	25
3000	27	22	2,000	13	16



Barrel Cooler CT-FK

The new barrel cooler is a stainless steel cooling hose with an integrated fermentation tube and it also additionally comes with an immersion shaft sleeve for hygienic insertion of an electronic temperature probe cable. The unit is placed directly on a wooden barrel or tank and connected to the cold water circulation via the two connections.

Features:

- Hose material stainless steel (1.4404), AISI316L, polished surface
- Max. operating pressure 4bar
- Integrated silicone FDA fermentation plug 55 x 47 x 40mm
- Integrated fermentation tube attachment with insect protection filter
- Integrated stainless steel immersion shaft sleeve with cable gland
- Connections 3/4" external thread
- CT-E1m: Extra length as specified

Designation	Simple-Length	Tank size	Plug Ø0 / ØU / height	Medium neck size	Order no.	Unit price/€
CT10-FK	1000mm	10 hl *)	55 / 47 / 40 mm	51 mm	302.0180	
CT20-FK	2000mm	20 hl *)	55 / 47 / 40 mm	51 mm	302.0181	
CT-E1m	Additional length on base length [m]				302.0189	

*) Standard situation: Fermentation temperature 18 °C, water temperature 7 °C

